



MESSIAS

FAMILY WINES & ESTATES

MESSIAS DOCE



VINTAGE	N/A
PRODUCER	Soc. Agric. Com. Vinhos Messias, SA
COUNTRY	Portugal
REGION	N/A
SOIL	N/A



WINEMAKER João Soares

WINEMAKING PROCESS

Classical vinification of the base wine with control of temperature during alcoholic fermentation. Second fermentation in bottle – *prise de mousse*, and maturation accordingly to traditional method.

GRAPE VARIETIES

Arinto, Bical, Chardonnay and Baga



ALCOHOL VOLUME	11,5 % vol.
TOTAL ACIDITY	7,1 g/l in tartaric acid
RESIDUAL SUGAR	50,0 g/l



TASTING NOTES

Greenish citrus colour. Delicate aroma, where the bread and yeast notes are paired with agreeable nuances of acid fresh fruit. In mouth, bares a silky and involving mousse, with a remarkable smoothness.



AGEING POTENTIAL Drink Now



SERVING TEMPERATURE 8 - 10 °C



NUTRITION FACTS PER 100 ml

CALORIES. N/A
TOTAL FAT. N/A
SATURATED FAT. N/A
TOTAL CARBOHYDRATE. N/A
SUGARS. N/A
FIBER. N/A
PROTEIN. N/A
SALT. N/A